

Illinois Department of Public Health

STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION		(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER:  <b>IL6014948</b>	(X2) MULTIPLE CONSTRUCTION A. BUILDING: _____  B. WING: _____	(X3) DATE SURVEY COMPLETED  <b>10/03/2014</b>
NAME OF PROVIDER OR SUPPLIER  <b>ILLINOIS VETERANS HOME AT MANTENO</b>		STREET ADDRESS, CITY, STATE, ZIP CODE <b>ONE VETERAN'S DRIVE MANTENO, IL 60950</b>		
(X4) ID PREFIX TAG	SUMMARY STATEMENT OF DEFICIENCIES (EACH DEFICIENCY MUST BE PRECEDED BY FULL REGULATORY OR LSC IDENTIFYING INFORMATION)	ID PREFIX TAG	PROVIDER'S PLAN OF CORRECTION (EACH CORRECTIVE ACTION SHOULD BE CROSS-REFERENCED TO THE APPROPRIATE DEFICIENCY)	(X5) COMPLETE DATE
S 000	Initial Comments  Annual Licensure Survey	S 000		
S9999	Final Observations  STATEMENT OF LICENSURE VIOLATIONS  340.1950 Food Preparation And Services- Section  a) Every facility shall comply with the Department's rules entitled "Food Service Sanitation" (77 Ill. Adm. Code 750). b) Foods shall be prepared by appropriate methods that will conserve their nutritive value and enhance their flavor and appearance. They shall be prepared according to standardized recipes, and a file of such recipes shall be available for the cook's use. c) Foods shall be attractively served at the proper temperatures and in a form to meet individual needs.  Based on observation, interview and record review the facility failed to serve foods at appropriate holding temperatures rendering the food unpalatable and the facility failed to store ice-cream in a way that preserved its nutritive value. This deficient practice has the potential to affect 213 of 293 residents residing in the facility. This deficient practice does not apply to the residents of Unit 1 who have separate temperature controlled food holding facilities.  Finding Include: A.) On 10/1/2014 starting at 10:20 AM during the initial tour R4 said he has not eaten at the	S9999		

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LABORATORY DIRECTOR'S OR PROVIDER/SUPPLIER REPRESENTATIVE'S SIGNATURE

TITLE

(X6) DATE

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S9999	<p>Continued From page 1</p> <p>facility in 3-4 months due to the foods being horrible. R4 said he has to buy his food.</p> <p>On 10/2/2014 starting at 10:20 AM, R11 said the food committee meets but nothing gets resolved, R11 continued to say the food does not taste good and suggested the heat machine is broken because the hot foods are not always hot.</p> <p>Food Service Meeting Minutes were reviewed for June through September of 2014. June 3, 2014 Food Service Meeting Minutes states, " old business, timeliness, proper temperature, courteous service, and new business it takes a long time for meal trays to reach residents. September 2, 2014 Food Service Meeting Minutes states, " problems on unit 4 with waiting for meals and cold meals served 3-4 times a month."</p> <p>On 10/2/2014 at 8:40 AM, R1 said the food has no taste, no variety and the food temperatures are not always good when the food arrives to the unit.</p> <p>On 10/2/2014 at 11:31AM tray line observation of meal plating began with temperatures tested at appropriate temperatures. On 10/2/2014 at 11:40 AM, all six dietary aides (E5- E10) covered the food, punched the time clock to sign out and began a break which lasted for 15 minutes. On 10/2/2014 at 11:55 AM all six dietary aides (E5- E10) clocked back into work and E5 (Dietary Aide) took temperatures of all the food, the temperatures were hot. The plating for the last unit to be served started at 12:14 PM. E8 (Dietary Aide) transported the cart down to the unit. It took 6 minutes to get the cart to the unit from the kitchen. Once on the unit E11 (Physical Therapist) opened the cart and started to pass lunch trays at 11:40 AM to the residents. E11 did</p>	S9999		

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S9999	<p>Continued From page 2</p> <p>not know all of the residents. E 11 waited for staff to enter the dining room to ask who were the residents. The last tray was passed at 12:57 PM (27 minutes from the time the cart arrived to the unit). The test tray temperatures were tested at 12:58 PM with E4 (Dietary Manager). The following were observations of the temperatures. The regular spinach was (135.3 Fahrenheit), cream corn ( 126.7 Fahrenheit), regular meatball (119.3 Fahrenheit), mechanical soft meatball(106.4 Fahrenheit), Pureed ham ( 122. 1 Fahrenheit), mashed potatoes (121.5 Fahrenheit), regular beans (112.2 Fahrenheit), regular ham (105.1 Fahrenheit), pureed beans ( 117.8 Fahrenheit) and pureed spinach was (116.9 Fahrenheit). The only foods that tasted palatable were the regular spinach, corn and regular and pureed ham. The meatballs, mashed potatoes, beans and spinach was unpalatable due to their temperature.</p> <p>On 10/2/2014 at 1:20 PM, E4 (Dietary Manager) said, " I don't know the answer to why the temperatures did not hold, cold pureed food is not very palatable."</p> <p>On 10/3/2014 at 11:04 AM, E1 (Administrator) said, "The facility started to in- service staff on 10/3/2014 concerning the food temperatures. We will now test each unit for temperatures and taste test the food to find out what is happening ."</p> <p>B). On 10/1/2014 starting at 10:38 AM, the kitchen was toured with E3 (Dietary Manager). The only ice cream cooler in the kitchen had a heavy accumulation of ice on the top of the ceiling above the ice cream. E3 replied, ice cream needs to be cold, maintenance will fix it.</p> <p>On 10/2/2014 at 9:00 AM the ice cream cooler</p>	S9999		

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S9999	<p>Continued From page 3</p> <p>was again observed with accumulation of ice on the ceiling with frozen droplets of ice directly over the ice cream. On 10/2/2014 at 9:14 AM, E12 (Engineer) said the frozen ice droplets should not be there and the ice cream will be moved to another cooler. This cooler will be defrosted and then the ice-cream back will be returned.</p> <p>On 10/2/2014 at 11:50 AM, the ice-cream cooler was observed. There was no ice-cream in the cooler. The cooler had been defrosted and again there was frozen ice droplets on the ceiling.</p> <p>On 10/3/2014 at 11:05 AM, E1(Administrator) said the manufacturer would come and check the coolers today. There is a new checking system to check all the coolers for ice accumulation daily.</p> <p>(AW)</p>	S9999		